

Claims

- 5 1. Fermented beverage, with beer wort base,  
characterized in that it comprises a natural or  
synthetic additive capable of forming at least  
temporarily stable complexes with protein fractions of  
the said wort or of the said beverage and of forming a  
10 suspension at least temporarily stable in the said wort  
or the said beverage, the said additive being moreover  
present in the said fermented beverage, at least during  
its preparation, in a proportion sufficient for  
obtaining a satisfactory haze in the finished beverage.
- 15 2. Fermented beverage according to Claim 1,  
characterized in that the additive essentially consists  
of one or more polysaccharides.
3. Fermented beverage according to Claim 2,  
characterized in that the said polysaccharide is chosen  
20 from the group comprising especially starch  
derivatives, cellulose derivatives, pectin or  
derivatives of pectin, especially amidated pectin,  
carbohydrate gums or derivatives of carbohydrate gums,  
or mixtures thereof.
- 25 4. Fermented beverage according to Claim 3,  
characterized in that the starch derivatives comprise  
especially the modified starches E 1404 to E 1450, or  
mixtures thereof.
5. Fermented beverage according to Claim 3,  
30 characterized in that the cellulose derivatives  
comprise especially hemicellulose, microcrystalline  
cellulose, methyl cellulose, hydroxypropylcellulose,  
hydroxypropylmethylcellulose, methylethylcellulose and  
carboxymethylcellulose, or mixtures thereof.

6. Fermented beverage according to Claim 3, characterized in that the gums comprise especially xanthan gum, gum acacia, gum tragacanth, alginic acid and its salts, especially of sodium, of potassium, of ammonium, of calcium, propylene glycol alginate, karaya gum, or mixtures thereof.
7. Fermented beverage according to Claim 2, characterized in that the additive comprises carrageenans or mixtures thereof.
- 10 8. Fermented beverage according to any one of Claims 1 to 7, characterized in that the additive is soluble in water at a concentration of at least about 10 mg/l.
- 15 9. Method for preparing a fermented beverage with beer wort base, preferably comprising the steps of cooking, boiling, cooling, fermenting the wort and of storing the beverage obtained, characterized in that a natural or synthetic additive capable of forming at least temporarily stable complexes with protein
- 20 fractions of the said wort or of the said beverage or of forming a suspension at least temporarily stable in the said wort or the said beverage is added during the preparation of the said beverage.
- 25 10. Method according to Claim 9, characterized in that the additive essentially consists of one or more polysaccharides.
- 30 11. Method according to Claim 10, characterized in that the said polysaccharide is chosen from the group comprising especially starch derivatives, especially the modified starches E 1404 to E 1450, the cellulose

derivatives, especially hemicellulose, microcrystalline cellulose, methyl cellulose, hydroxypropylcellulose, hydroxypropylmethylcellulose, methylethylcellulose and carboxymethylcellulose; pectin or derivatives of pectin, especially amidated pectin, carbohydrate gums or derivatives of carbohydrate gums, especially xanthan gum, gum acacia, gum tragacanth, alginic acid and its salts, especially of sodium, of potassium, of ammonium, of calcium, propylene glycol alginate, karaya gum; carrageenans or mixtures thereof.

12. Method according to Claim 9 or 11, characterized in that it comprises the addition of about 5 to about 2000 mg of additive per litre of wort or beverage, preferably from about 10 to about 1000 mg of additive per litre of wort or beverage.

13. Method according to any one of Claims 9 to 12, characterized in that it comprises the addition of about 50 to about 500 mg of additive per litre of wort or beverage.

14. Method according to any one of Claims 9 to 13, characterized in that the additive is added between the beginning of the wort boiling step and the beginning of the wort cooling step.

15. Method according to any one of Claims 9 to 13, characterized in that the additive is added to the finished beverage.

16. Method according to any one of Claims 9 to 15, characterized in that the additive is soluble in water at a concentration of at least 10 mg/l.

17. Use, for the purpose of improving the haze of a fermented beverage prepared from beer wort, of a natural or synthetic water-soluble additive capable of forming at least temporarily stable complexes with  
5 protein fractions of the said wort or the said finished beverage or of forming a suspension at least temporarily stable in the said wort or the said beverage.

18. Use according to Claim 17, characterized in  
10 that the additive essentially consists of one or more polysaccharides as defined in any one of Claims 2 to 8.

add A2

add B1

add C1

add E2